LUNCH SERVICE WEDNESDAY 8TH MARCH

# WESTMINSTER KINGSWAY COLLEGE. LONDON 

## Seared Whisky \& Dill Salmon

fennel puree, cockle and mussel dressing

Smoked Celeriac, Whisky \& Dill Oranges (V)
fennel puree, shallot and lemon dressing

## Roasted Rib Fillet of Beef

foie grais pithivier, horseradish mash, pickled and glazed heritage carrots, cavolo nero roasted onion with a blacksticks blue glaze, wild mushrooms, red wine jus

## Roasted Jerusalem Artichoke (V)

wild mushroom and grain mustard pithivier, horseradish mash, pickled and glazed heritage carrots, cavolo nero roasted onion with a blacksticks blue glaze,
french onion shallot reduction

## Chocolate "Alunga" Torte

pistachio shortbread,
textures of orange and caramel

